VIDEO TRAINING RECORD

VIDEO TITLE Sanitation for Cafeterias and Food Service Areas	VIDEO ID NUMBER 1011I

KEY TEACHING POINTS OF THE VIDEO

Foodborne illnesses are quite prevalent in the home, hotels, restaurants, retail sales establishments, and school cafeterias. Through someone's carelessness, microorganisms were allowed to get on the food. Since Bacteria and other harmful microorganisms are everywhere, we need to understand some of the causes of food contamination and what can be done to prevent food contamination. Some of the causes of food contamination include transmission of germs from dirty hands to food, not keeping food refrigerated at 40 degrees or less, chemicals used to protect food, chemicals used in cleaning storage areas, toxic metals from canned fruit and vegetables or can openers that haven't been properly cleaned and sanitized. Remember cleaning alone with soap and water may not kill the germs. Sanitizing kills the germs. By using a simple mixture of household bleach and water or sanitizing chemicals, germs can be killed. Improper food storage is another cause of food contamination. To prevent contamination of food from improper storage use the first in first out method. Insects can be a major problem in any food areas. Keeping food storage doors closed helps keep insects under control. To help prevent the spread of bacteria, wash hands before and after preparing food, change dirty or soiled clothing, clean and sanitize cooking utensils and leave jewelry at home. Never smoke in food service areas. Remember sanitation is something that can you can take home.

TEST

QUESTION	ANSWERS	
	TRUE	FALSE
1 Foodborne illnesses are quite prevalent in the home, hotel, restaurant, retail establishments, but not in school cafeterias.		
2 Bacteria and other harmful microorganisms are everywhere.		
3 One way to prevent food contamination is to keep food refrigerated at 40° or higher.		
4 Clean may not always be sanitary.		
5 Improper food storage is another cause of food contamination.		

EMPLOYEE'S NAME	EMPLOYEE'S SIGNATURE	DATE
INSTRUCTOR'S NAME	INSTRUCTOR'S SIGNATURE	DATE

1. False 2. True 3. False 4. True 5. True